

Applying Consumer Safety Principles in Fast-Food Restaurant Food Production Processes

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Abstract

The increasing public interest in fast food restaurants demands the implementation of food safety standards to protect consumers. This study examines the application of consumer security and safety principles in food production processes at fast food restaurants and the role of the Health Department. This study utilizes normative juridical methods complemented by a statutory approach and data sources through literature studies and interviews with the DKI Jakarta Provincial Health Office, which is responsible for guidance and supervision of ready-to-eat processed foods. The findings show that Indonesian legal regulations have adequately regulated the standardization of food production processes by applying consumer security and safety principles. The Health Office plays an active role in maintaining consistent application of these principles through guidance programs, including Ready-to-Eat Food Safety Training and educational material dissemination, as well as supervision through Environmental Health Inspections and mandatory Hygiene Sanitation Eligibility Certificates, accompanied by administrative sanctions for businesses violating food safety standards.

INTRODUCTION

Health plays a crucial role as one of the most essential elements of human life. In the effort to achieve an optimal level of health, it is necessary to consider the primary influencing factor, namely the environment.¹ An unclean environment can negatively affect public health.² Therefore, the implementation of environmental hygiene needs to be strengthened to maintain community well-being.³ This effort can be supported through sanitation, which involves monitoring physical environmental factors that affect human health. These aspects of cleanliness and sanitation are commonly referred to as hygiene and sanitation, both of which share the same goal: ensuring protection, maintaining health, and improving overall well-being.

In addition to environmental aspects, hygiene and sanitation must also be properly applied to food and beverages categorized under the definition of food, as regulated in Law No. 18 of 2012 concerning Food. Furthermore, the Decree of the Minister of Health of the Republic of Indonesia No. 1098/Menkes/SK/VII/2003 explains that food hygiene and sanitation are methods of regulating several elements, including nutrition, individuals, the environment, and equipment that may contribute to or have the potential to cause disease or health problems.⁴ The application of hygiene and sanitation in food processing is a key component of food safety practices. Procedures ranging from food storage to the serving of cooked food according to required standards represent a series of efforts to maintain the safety of food products.⁵ The implementation of food safety must be carried out by the community, especially by business operators who provide food and beverages.

Fast food restaurants, as businesses providing food and beverages, are highly favored by the public. According to the 2023 Statistical Report on Food and Beverage Services,

¹ Alfia Nur Hayati dan Eram Tunggul Pawenang, "Analisis Spasial Kesehatan Lingkungan dan Perilaku di Masa Pandemi untuk Penentuan Zona Kerentanan dan Risiko," *IJPHN* 1, no. 2 (2021): 164-71, <https://doi.org/10.15294/ijphn.v1i2.47435>.

² Ruth Mayasari Simanjuntak et al., "Upaya Menjaga Kebersihan Di Desa Pasar Melintang Guna Mencegah Nyamuk Demam Berarah," *Jurnal Masyarakat Mengabdi Nusantara* 2, no. 1 (2023): 117-25, <https://doi.org/10.58374/jmmn.v2i1.121>.

³ Winner Hiskia George Paendong, Sri Seprianto Maddusa, dan Finny Warouw, "Gambaran Sanitasi Lingkungan Pada Masyarakat Di Wilayah Kerja Puskesmas Kakaskasen Kecamatan Tomohon Utara Kota Tomohon Tahun 2021," *KESMAS: Jurnal Kesehatan Masyarakat Universitas Sam Ratulangi* 10, no. 8 (2021).

⁴ Cut Dini Mandasari dan T Hafliyah, "Perlindungan Hukum Bagi Konsumen Rumah Makan Khas Aceh Dalam Kaitannya Dengan Persyaratan Higiene Sanitasi Di Kota Banda Aceh," *Ilmu Mahasiswa* 6, no. 1 (2022): 11-18.

⁵ Azka Nanda Puspita et al., "Implementasi Sistem Manajemen Keamanan Pangan Pada Kitchen Departemen Hotel Sahid Jaya Lippo Cikarang," *Jurnal Pengolahan Pangan* 9, no. 2 (2024): 84-92, <https://doi.org/10.31970/pangan.v9i2.146>.

out of 4.85 million businesses, 24.75% operate as restaurants and eateries.⁶ This trend is strengthened by the Jakpat survey titled “Fast Food Consumption Levels Among Gen Z,” conducted in December 2022 involving 1,155 respondents. The majority, or 49%, consumed fast food one to two times per week, 24% consumed it three to four times per week, and 12% consumed it daily.⁷

Although the respondents were limited to Generation Z, the findings reflect broader public consumption behavior toward fast food due to its practicality. The high level of interest indicates that the fast-food industry will continue to grow, requiring balanced oversight of food safety aspects, which remain the responsibility of business actors and the state.

As the governmental authority responsible for supervising and guiding processed ready-to-eat food, the Department of Health does not yet have a system to compile annual data on food safety violations.⁸ However, the discovery of cases involving non-compliance with food safety standards—such as food processing facilities previously affected by flooding and the widely reported unhygienic production practices of a fast-food chain in Jakarta—suggests a significant possibility that similar violations may occur in other fast-food establishments.

Non-compliance with food safety standards may lead to serious risks for consumers, including food poisoning. Food poisoning is often caused by bacterial contamination resulting from unhygienic food processing practices.⁹ Based on the 2024 BPOM Data Analysis Report on Drug and Food Poisoning Cases, out of 1,164 cases recorded, the majority (806 cases) were caused by food and beverages. These findings demonstrate that food poisoning remains a major issue in Indonesia. Therefore, considering the high consumption of fast food, fast-food business operators bear the responsibility of ensuring food safety for consumers.

As consumers, the public has the right to access food products that comply with established food safety standards. Consumer rights relating to the importance of applying such standards are stated in Article 4 Paragraph (1) of Law No. 8 of 1999 concerning Consumer Protection, which guarantees the right to comfort, security, and

⁶ Badan Pusat Statistik, “Statistik Penyediaan Makanan dan Minuman 2023,” 2024.

⁷ A. Z. Yonatan, “Seberapa sering Gen Z konsumsi makanan cepat saji? GoodStats Indonesia,” 2025, <https://data.goodstats.id/statistic/seberapa-sering-gen-z-konsumsi-makanan-cepat-saji-CBDA2>.

⁸ Chairul Rozi, “Peran Pembinaan dan Pengawasan Pangan Olahan Siap Saji Oleh Dinas Kesehatan.” Jakarta: Wawancara Pribadi, 3 September 2025.

⁹ Muhammad Akbar dan Abraham Ferry Rosando, “Pertanggungjawaban Pidana Koki terhadap Konsumen yang Mengalami Keracunan Makanan (Studi Kasus: Kasus Keracunan Makanan di Restoran Cepat Saji X Tahun 2021),” *Journal Evidence Of Law* 4, no. 1 (2025): 1–10, <https://doi.org/10.59066/jel.v4i1.926>.

safety in utilizing goods and services. This provision affirms that consumers are entitled to safe and high-quality food products.¹⁰

Consumer protection regulations are designed to ensure legal certainty for the benefit of consumers.¹¹ Consumer protection is necessary to guarantee food safety, as stipulated in Article 2 of Law No. 8 of 1999 concerning Consumer Protection, which outlines several basic principles of consumer protection, including benefit, justice, balance, consumer safety and security, and legal certainty. The principles of consumer safety and protection ensure that every consumer using a product is guaranteed safety and protection.¹² The potential for food safety violations in fast-food restaurants makes these principles essential and must be implemented through standardized protocols that business actors are required to comply with. These principles ensure consumer safety in the use, consumption, and utilization of goods and services.¹³

Previous studies have examined this issue, such as research by Wahongan, Anna S., Yumi S., & Vecky Yanny G. (2021), which discussed strategies to ensure consumer protection in maintaining food safety but did not specifically address detailed standards of food safety regulations in Indonesian law. Meanwhile, a study by Mandasari C. D. & T. H. (2022) investigated similar issues but focused more on the implementation of hygiene and sanitation in a restaurant and its challenges. Unlike previous research, this study analyzes Indonesian legal regulations regarding food safety standards, particularly for processed ready-to-eat food, and examines the supervisory and regulatory role of the Department of Health using interview data. Based on the discussion above, it can be concluded that standardization of food products in fast-food restaurants must guarantee the protection of consumer rights, particularly concerning consumer safety and security.

¹⁰ Simbala Wahongan, Gosal Wahongan, dan Gosal Simbala, "Strategi mewujudkan keamanan pangan dalam upaya perlindungan konsumen," *Lex et Societatis* 9, no. 3 (2021). <https://doi.org/10.35796/les.v9i3.36435>

¹¹ Muthia Sakti dan Dwi Aryanti Ramadhani, "Halal Certification of Micro and Small Enterprises' Food Products for Consumer Protection," *Amsir Law Journal* 5, no. 1 (2023): 23–36, <https://doi.org/10.36746/alj.v5i1.296>.

¹² Muthia Sakti et al., *Consumer Protection for Pharmaceutical Electronic System Operators (PSEF) based on the Principles of Consumer Safety and Security* (Atlantis Press SARL, 2025), https://doi.org/10.2991/978-2-38476-356-6_34.

¹³ Febi Listiyani Sunarto Putri dan Susilo Wardani, "Perlindungan Konsumen Terhadap Hak Keamanan Pangan Di Lingkungan Sekolah Kabupaten Banyumas," *UMPurwokerto Law Review* 4, no. 2 (2024): 243–56, <https://doi.org/10.30595/umplr.v4i2.16371>.

METHODS

The research method used in this study is normative juridical. This method involves a comprehensive examination of literature sources or secondary data.¹⁴ A statutory approach is employed, focusing on the review and interpretation of laws and regulations related to food product safety standards to ensure the enforcement of consumer safety and protection principles.¹⁵ The study categorizes its data sources into three types: primary legal sources, including statutory regulations; secondary legal materials, consisting of books, articles, and journals; and tertiary legal materials obtained from the *Kamus Besar Bahasa Indonesia* (KBBI). This study utilizes data collection techniques centered on literature research, complemented by insights gathered through interviews with relevant stakeholders. The data analysis technique applied is descriptive qualitative analysis, which involves selecting and processing the collected data from document analysis and interviews to gain an in-depth understanding and produce new descriptive findings.¹⁶

RESULTS AND DISCUSSION

1. Standardization of Food Product Processing in Fast Food Restaurants Based on the Principles of Consumer Safety and Security

Fast food restaurants are characterized by the rapid and practical preparation and serving of their products.¹⁷ The food and beverages produced in fast food restaurants, based on their practical serving characteristics, fall into the category of ready-to-eat processed food. According to Government Regulation No. 86 of 2019 concerning Food Safety, ready-to-eat processed food is defined as food and beverages that have been processed, prepared, and served at food and beverage service establishments such as restaurants, canteens, and diners.

Food products in fast food restaurants categorized as ready-to-eat processed food must apply food safety standards regulated under Indonesian law from the storage stage to final serving. Food safety is defined as a systematic effort to protect food products from microbiological, chemical, and physical contamination that may endanger consumer health, while also ensuring alignment with religious values, beliefs, and cultural norms

¹⁴ Muhaimin, *Metode Penelitian Hukum* (Mataram: Mataram University Press, 2020).

¹⁵ Nur Solikin, *Metode Penelitian Hukum* (Pasuruan: CV Penerbit Qiara Media, 2021).

¹⁶ Abdul Fattah Nasution, *Metode Penelitian Kualitatif* (Bandung: CV Harfa Creative, 2023).

¹⁷ Nia Fitriani dan Merrisa Octora, "Perilaku Konsumen Rumah Makan Cepat Saji Studi Kasus di Rocket Chicken Cabang Diponegoro dan KFC Metos Palangka Raya," *Jurnal Sosiologi IV*, no. 2 (2021): 96-102, <https://doi.org/10.59700/jsos.v4i2.4178>.

to guarantee eligibility for consumption.¹⁸ To uphold food safety, its implementation must be carried out consistently at every stage of the production process—including storage, preparation/cooking, transportation, and serving—to ensure consumer safety and protection and to create a sense of comfort and security in consuming such food products.

This requirement aligns with Article 7 of Law No. 8 of 1999 concerning Consumer Protection, which mandates that business entities or producers must ensure that the goods and services they manufacture and distribute meet established standards. Food safety standards are regulated under Indonesia's legal hierarchy, including laws, government regulations, and ministerial regulations governing both general and specific food safety requirements for ready-to-eat processed food. The following is a legal review regarding the standardization of food processing procedures in fast food restaurants based on consumer safety and security principles:

a. Law No. 18 of 2012 on Food

Law No. 18 of 2012 provides comprehensive regulations on food safety, including fresh food, processed food, and ready-to-eat processed food. The law establishes standardization based on the principles of consumer safety and protection. Article 67 stipulates that food safety management aims to ensure that food remains safe, hygienic, high-quality, and nutritious. Food safety governance is implemented to prevent the presence of hazardous substances and possible biological contamination that may harm consumers.

The scope of food safety governance, as regulated in Article 69, includes six key aspects:

- 1) Food handling sanitation;
- 2) Regulation of food additives;
- 3) Regulation of genetically modified food products;
- 4) Formulation of food packaging standards;
- 5) Implementation of food safety and quality assurance procedures; and
- 6) Mandatory halal certification where required.

Ready-to-eat processed food—predominantly served in fast food restaurants—must apply proper food sanitation, as it is closely related to the principle of ensuring consumer safety and comfort in food consumption.

¹⁸ Rinitami Njatrijani, "Pengawasan Keamanan Makanan," *Journal Law and Development* 4, no. 1 (2021): 12–28, <https://doi.org/10.14710/ldjr.v4i1.11076>.

According to Article 70, food sanitation must be implemented to guarantee the safety of consumed food. This provision imposes an obligation on business actors and all parties involved in the food supply chain to apply adequate sanitation standards. Article 71 further strengthens this obligation by requiring every party in the food supply chain – from storage to distribution – to comply with these sanitation requirements.

b. Government Regulation No. 86 of 2019 on Food Safety

Food sanitation requirements are regulated in detail under this regulation. Article 4 states that food sanitation requirements include avoiding the use of substances that may threaten food safety, meeting contamination limits, controlling food processing procedures, ensuring traceability, and preventing nutrient loss. These elements form essential components of food sanitation standards.

To avoid the use of harmful substances, business actors and food handlers in fast food restaurants must ensure that no hazardous materials enter food products.¹⁹ Food handlers are individuals who come into direct contact with food and equipment throughout the production process. Examples of hazardous substances include chemicals such as formaldehyde, borax, Rhodamine B, and methanil yellow. These substances contain toxic elements that may pose serious risks to consumer health.

For instance, borax is often misused to create a chewy texture in meatballs but is classified as a toxic cleaning agent that may cause damage to the central nervous system, kidneys, and other organs. Formaldehyde used as a food preservative attacks vital body proteins.²⁰ Rhodamine B and methanil yellow, when used as coloring agents, may trigger liver damage, liver cancer, and other fatal illnesses.²¹ Due to these severe risks, strict monitoring from business actors and food handlers – especially in fast food restaurants – is essential to uphold consumer safety standards.

This provision is reinforced under Article 28 paragraphs (1) and (2), which state that all individuals, including business actors and food handlers, must comply with food safety standards in food production and circulation. The regulation also prohibits the sale

¹⁹ Rahmah Rahmah dan Habsyah Kamal, "Hygiene dan Sanitasi Penjamah Makanan Pada Ruangan Pengolahan RSUD Datu Beru Aceh Tengah," *Nutriology : Jurnal Pangan, Gizi, Kesehatan* 3, no. 2 (2022): 37–43, <https://doi.org/10.30812/nutriology.v3i2.2450>.

²⁰ Tim Publikasi Dinkes, "Ayo Kenali Penyalahgunaan Bahan Kimia Berbahaya Pada Pangan," 2024, <https://dinkes.gresikkab.go.id/dinkes/view/4-Ayo-Kenali-Penyalahgunaan-Bahan-Kimia-Berbahaya-Pada-Pangan>.

²¹ Eka Desnita, "Penggunaan Rhodamine B pada Saus Sambal Jajanan," *Scientific Journal* 1, no. 6 (2022): 462–70, <http://journal.scientific.id/index.php/sciena/issue/view/6>.

of food containing toxic substances, contaminants, expired ingredients, or products processed using banned methods.²²

c. Minister of Health Regulation No. 2 of 2023 Concerning the Implementation of Government Regulation No. 66 of 2014 on Environmental Health

Unlike previous regulations that regulate food safety standards in general, this regulation specifically governs safety standards for ready-to-eat processed food. Article 8(5) establishes mandatory health requirements during the production of ready-to-eat processed food. These requirements include: (1) food must be protected from contamination; and (2) food processing must comply with established hygiene and sanitation principles.

To achieve this, six hygiene and sanitation principles must be implemented:

1) Selection of Food Ingredients

Ingredients must be sourced from trusted suppliers and be fresh, intact, and safe.²³ Packaged foods must include accurate labeling and legal distribution permits. Food transport vehicles must be clean and used exclusively for food handling to avoid cross-contamination.

2) Storage of Raw Ingredients

Animal-based ingredients must be stored at temperatures below or equal to 4°C using refrigerators or other temperature-controlled containers. All ingredients must be stored separately in clean, food-grade containers. FIFO (First In First Out) and FEFO (First Expired First Out) principles must be implemented.²⁴

3) Food Preparation/Cooking

Food must be washed using running water and processed using hygienic equipment. Frozen food must undergo safe thawing methods before cooking. Cooked food must reach proper temperature levels and be covered immediately after preparation.²⁵

²² Erizka Permatasari, "Menjual Makanan yang Mengandung Bahan Berbahaya, Ini Ancaman Pidananya," 2021, <https://www.hukumonline.com/klinik/a/menjual-makanan-yang-mengandung-bahan-berbahaya--ini-ancaman-pidananya-lt5855165331751/>.

²³ Nila Puspita Sari & Makomulamin. "Penerapan Prinsip Higiene Sanitasi Warung Makan di Pasar Cik Puan Pekanbaru." *PREPOTIF: Jurnal Kesehatan Masyarakat* 5, no. 1 (2021). 158-167, <https://doi.org/10.31004/prepotif.v5i1.1391>.

²⁴ Nisa Rahmaniyah Utami, Riani Prihatini Ishak, dan Muhammad Ibnu Fiqhan Faqih, "Metode Penyimpanan Bahan Baku Pastry & Bakery yang Meningkatkan Kualitas Layanan Hotel," *Global Research on Tourism Development and Advancement* 4, no. 2 (2022): 172-80, <https://doi.org/10.21632/garuda.4.2.172-180>.

²⁵ Indonesia Environment & Energy Center, "6 Prinsip Hygiene Sanitasi yang Harus Diperhatikan," 2017, <https://environment-indonesia.com/6-prinsip-hygiene-sanitasi-yang-harus-diperhatikan/>.

4) Storage of Cooked Food

Cooked food must be stored separately from raw ingredients. Restaurants are required to store reference samples of cooked food for 48 hours for inspection purposes in case of food poisoning incidents.²⁶

5) Transportation of Cooked Food

Transportation equipment must be sanitized and free from contamination. Hot food must be maintained at temperatures above 60°C, and cold food at 4°C or below. Frozen food must be transported at -18°C with proper time and temperature logs.

6) Serving Cooked Food

Serving must use closed, food-grade containers.²⁷ Foods stored at room temperature must be consumed within four hours of preparation. Buffet-style serving must use clean utensils and cover systems to prevent contamination.²⁸

Based on the analysis of these regulations, Indonesian legal instruments governing food processing standards in fast food restaurants have applied the principles of consumer safety and protection. Consistent implementation of these standards is mandatory for business actors as the party responsible for ensuring food safety. Article 62 of Law No. 8 of 1999 states that business actors who produce or distribute food products that do not meet required standards may face imprisonment of up to five years or a maximum fine of Rp2,000,000,000. Therefore, business actors must fulfill their responsibilities in accordance with the stipulated standards.

2. The Role of Guidance and Supervision by the Health Office in Food Product Processing in Fast-Food Restaurants

The Health Office is a government institution responsible to the regional head through the regional secretary, with the primary mandate of administering governmental affairs in the health sector.²⁹ One of its core responsibilities is the guidance and supervision of food safety in ready-to-eat processed products supplied by food service businesses, including restaurants, food outlets, and catering services. This supervisory

²⁶ Tangguh Dwi Pramono et al., "Penerapan Higiene Dan Sanitasi Pada Pelaku Usaha Kuliner," *JABI: Jurnal Abdimas Bhakti Indonesia* 4, no. 1 (2023): 1–8, <https://doi.org/10.36308/jabi.v4i1.496>.

²⁷ Zaenab Zaenab dan Nurfitriani Azizah, "Personal Hygiene dan Sanitasi Tempat Pengolahan Terhadap Kualitas Bakteriologis Makanan Jajanan di Pasar Cidu Kota Makassar," *Jurnal Kesehatan Lingkungan Indonesia* 24, no. 2 (2025): 210–17, <https://doi.org/10.14710/jkli.68340>.

²⁸ Muthia Sakti, "Penyelenggaraan Jaminan Produk Pangan Halal Berdasarkan Kemanfaatan Hukum Dalam Rangka Perlindungan Konsumen" (Disertasi Doktor, Universitas Sebelas Maret, 2022).

²⁹ Cepi Ginanjar, Lukman Munawar Fauzi, dan Toto Kushartono, "Peran Dinas Kesehatan Dalam Penanggulangan Stunting Di Kecamatan Cisarua Kabupaten Bandung Barat," *Jurnal Praxis Idealis* 02, no. 01 (2025), <https://doi.org/10.36859/jp.v2i1.3145>.

role is carried out to ensure that food products consumed by the public are safe and meet health standards.³⁰

This mandate aligns with Article 2 of Government Regulation No. 58 of 2001 concerning Guidance and Supervision of Consumer Protection Implementation and Article 47 of the Ministry of Health Regulation No. 2 of 2023, both of which emphasize the government's responsibility to perform guidance and supervision to ensure consumer rights—particularly the right to safety and comfort. These responsibilities are delegated to the relevant minister and/or technical agencies, including the Health Office. In practice, supervision in the area of ready-to-eat food safety is executed by a specialized unit, namely the Disease Prevention and Control Division (P2P). This division is tasked with handling infectious and chronic disease control, surveillance, immunization, and food safety for ready-to-eat products. The supervision system operates hierarchically, starting from the Provincial Health Office, sub-district Health Offices, and extending to Public Health Centers (Puskesmas) as the technical field units.

Guidance and supervisory functions are carried out directly at the field level by Puskesmas. One key form of guidance is the implementation of mandatory Ready-to-Eat Food Safety Training (*Pelatihan Keamanan Pangan/PKP*) for fast-food business operators and food handlers.³¹ The training is designed using a curriculum based on relevant Ministry of Health regulations and covers topics such as hygiene and sanitation principles, foodborne diseases, food contamination, and other relevant food safety materials. The PKP aims to educate and evaluate the competence of restaurant managers and food handlers in applying food safety standards.³²

Beyond formal training, guidance is also provided through various educational media, such as flyers, posters, online seminars, and digital information campaigns.³³ These materials are expected to serve as preventive instruments to strengthen legal awareness among business actors and food handlers regarding the importance of complying with food safety standards.

³⁰ Dinas Kesehatan Provinsi Sulawesi Barat, "Dinkes Sulbar Gencarkan Pengawasan dan Edukasi Keamanan Pangan Siap Saji," 2025, <https://dinkes.sulbarprov.go.id/dinkes-sulbar-gencarkan-pengawasan-dan-edukasi-keamanan-pangan-siap-saji/>.

³¹ Chairul Rozi, "Peran Pembinaan dan Pengawasan Pangan Olahan Siap Saji Oleh Dinas Kesehatan." Jakarta: Wawancara Pribadi, 3 September 2025.

³² Dinas Kesehatan Kota Pekalongan, "Pelatihan Higiene Sanitasi Pangan bagi Pengelola dan Penjamah Pangan Siap Saji," 2024, <https://dinkes.pekalongankota.go.id/berita/pelatihan-higiene-sanitasi-pangan-bagi-pengelola-dan-penjamah-pangan-siap-saji.html>.

³³ Chairul Rozi, "Peran Pembinaan dan Pengawasan Pangan Olahan Siap Saji Oleh Dinas Kesehatan." Jakarta: Wawancara Pribadi, 3 September 2025.

The implementation of guidance activities is followed by supervisory measures to ensure compliance with hygiene and sanitation standards in practice. One primary form of supervision is the Environmental Health Inspection (*Inspeksi Kesehatan Lingkungan/IKL*) conducted by Puskesmas.³⁴ According to Ministry of Health Regulation No. 14 of 2021, IKL is an activity carried out through direct field examination and observation to ensure that healthy environmental quality is maintained. In the context of food service establishments, including fast-food restaurants, IKL ensures compliance with hygiene and sanitation requirements in food preparation areas.³⁵

The IKL assessment focuses on the application of hygiene and sanitation principles from the procurement of raw materials to the serving of cooked food, as well as supporting facilities such as consumer service areas, staff facilities, storage, and food preparation areas. Each assessment item is categorized as either "Compliant" or "Non-Compliant." IKL is conducted after a fast-food restaurant submits an application for a Hygiene and Sanitation Feasibility Certificate (*Sertifikat Laik Higiene dan Sanitasi/SLHS*). The assessment results form a basis for determining eligibility, with a minimum score requirement of 80.³⁶

The SLHS serves as written proof issued by the Health Office indicating that a food business has fulfilled health requirements and is hygienically suitable for operation.³⁷ Its issuance may be requested online through the *One Single Submission (OSS)* system, via local Health Office platforms, or through direct submission.³⁸ Required documentation includes business identification documents, PKP certification, and a health certificate for food handlers. After document verification, a field visit is scheduled for IKL assessment.³⁹ The certificate is granted if inspection records, laboratory test results, and other

³⁴ Ranindyta Elda Cintya, "Pengembangan Sistem Informasi Inspeksi Kesehatan Lingkungan Rumah Sehat Berbasis Website," *J. Sistem Info. Bisnis* 13, no. 2 (2023): 172–78, <https://doi.org/10.21456/vol13iss2pp172-178>.

³⁵ Puskesmas Sungai Kunyit, "Sanitarian Puskesmas melaksanakan kegiatan Inspeksi Kesehatan Lingkungan Tempat Pengolahan Pangan atau yang disebut IKL TPP," 2025, <https://pkmsungaikunyt.mempawahkab.go.id/detail/sanitarian-puskesmas-melaksanakan-kegiatan-inspeksi-kesehatan-lingkungan-tempat-pengolahan-pangan-atau-yang-disebut-ikl-tp>.

³⁶ Chairul Rozi, "Peran Pembinaan dan Pengawasan Pangan Olahan Siap Saji Oleh Dinas Kesehatan." Jakarta: Wawancara Pribadi, 3 September 2025.

³⁷ Jerry Shalmont et al., "Analisis Hukum dalam Pengawasan Aspek Higienis Sanitasi dari Restoran." Yustisia Tirtayasa: Jurnal Tugas Akhir 4, no. 4 (2024), <https://dx.doi.org/10.51825/yta.v4i4.34373>.

³⁸ Mariska, "Wajib! Ini Pentingnya Sertifikat Laik Sehat Bagi Bisnis Kuliner," 2023, <https://kontrakhukum.com/article/sertifikat-laik-sehat/>.

³⁹ MPP Sumenep, "Mengenal Dan Mengurus Sertifikat Laik Higiene Sanitasi (SLHS): Jaminan Keamanan Pangan Dan Lingkungan," 2025, <https://mpp.sumenepkab.go.id/post/mengenal-dan-mengurus-sertifikat-laik-higiene-sanitasi-slhs-jaminan-keamanan-pangan-dan-lingkungan>.

requirements meet the set standards. It remains valid for one to three years and must be renewed upon expiration.

Supervision does not end with certificate issuance. In accordance with Article 49(2) of Ministry of Health Regulation No. 2 of 2023, the Health Office must conduct periodic supervision and respond to public complaints, outbreaks, or potential hazards. The supervisory process includes monitoring and evaluating compliance with health standards, issuing improvement recommendations, providing official assessments of regulatory compliance, and imposing administrative sanctions when necessary, including SLHS revocation under Article 49(4).

This system of guidance and supervision has shown positive outcomes, as indicated by an annual increase in the compliance level of fast-food businesses in IKL assessments.⁴⁰ To reinforce legal compliance, administrative sanctions may be imposed under Article 59(2) of Government Regulation No. 86 of 2019 concerning Food Safety. One such sanction includes license revocation, including the cancellation of SLHS. These enforcement measures aim to uphold the principles of consumer safety and protection, ensuring that consumers continue to have guaranteed access to safe and hygienic ready-to-eat food products.⁴¹

CONCLUSION

Based on the discussion above, it can be concluded that the Indonesian legal framework—including Law No. 18 of 2012, Government Regulation No. 86 of 2019, and Minister of Health Regulation No. 2 of 2023—has adequately and comprehensively regulated the requirements and standardization of food production processes in fast-food restaurants. These regulations are implemented through provisions concerning food safety, ready-to-eat food safety, hygiene requirements for ready-to-eat processed food, and other related legal provisions. The implementation of these regulations is mandatory for all responsible parties, particularly business owners and food handlers. On the other hand, the government is also obligated to conduct guidance and supervision to ensure compliance with food safety standards. The authorized institution in this regard is the Health Office (Dinas Kesehatan).

The Health Office conducts its guidance role through the mandatory Ready-to-Eat Food Safety Training Program (Pelatihan Keamanan Pangan/PKP) for business

⁴⁰ Chairul Rozi, "Peran Pembinaan dan Pengawasan Pangan Olahan Siap Saji Oleh Dinas Kesehatan." Jakarta: Wawancara Pribadi, 3 September 2025.

⁴¹ Onang Bambang, "Perlindungan Hukum Terhadap Konsumen Atas Kenyamanan Keamanan Dan Keselamatan Dalam Mengkonsumsi Barang Atau Jasa," *Lex Privatum* 11, No. 1 (2023).

operators and food handlers, as well as through the dissemination of educational materials regarding food safety via flyers, posters, and online webinars. Furthermore, the supervisory role is carried out through Environmental Health Inspections (Inspeksi Kesehatan Lingkungan/IKL) conducted by community health centers (Puskesmas), both before and after the issuance of the Hygiene and Sanitation Eligibility Certificate (Sertifikat Laik Higiene dan Sanitasi/SLHS). If non-compliance or violations are found, the responsible party—namely the business operator—may be subjected to administrative sanctions in accordance with applicable regulations. Although Indonesia's legal regulations concerning ready-to-eat food safety are sufficient, their implementation still needs to be strengthened. The Health Office, through the Disease Prevention and Control Division (P2P) as the authorized body, must apply stricter enforcement in carrying out guidance and monitoring roles. More rigorous inspections and stronger sanctions are required as preventive measures to reduce violations that may endanger consumer safety and violate their rights as service recipients.

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